

PECAN SQUARE CAFÉ

Marinated Olives <i>citrus, hot peppers</i>	9
Oeufs Mayonnaise <i>smoked trout roe, dill</i>	12
Texas Ibérico Coppa	16
Winter Vegetable Fritters <i>spiced yogurt</i>	12
Carne Cruda <i>white sturgeon caviar, black garlic aioli, caraway sourdough crackers</i>	27
Carrot Ginger Soup <i>crème fraîche, toasted pepitas</i>	14
Napa Cabbage Caesar <i>daikon, pangrattato, Sicilian anchovy</i>	14
Local Lettuces <i>moscatel vinaigrette, soft herbs</i>	17
[ADD chicken breast +12]	
Provençal Salad <i>little gem, tuna conserva, chickpeas, olive vinaigrette</i>	24
Mezzaluna <i>Swiss chard, ricotta, lemon</i>	30
Braised Lamb Sugo <i>handkerchief pasta, green garlic gremolata</i>	32
Farfalle <i>uni butter, saffron, bottarga di muggine</i>	36
Cauliflower Pizza <i>chèvre, cracked pepper</i>	25
Alto Adige Pizza <i>speck, potato, fontina, fried rosemary</i>	28
PSC Burger <i>Quadrello di Bufala, caramelized onions, dijonnaise, lettuce, frites</i>	27
Wood Oven Roasted Chicken <i>Bloomsdale spinach, caper & lemon jus</i>	36
Pan Roasted Golden Tilefish <i>cannellini beans, mustard greens, salsa verde</i>	36
Texas Ibérico Pork Feather Chop <i>polenta, grilled broccolini, Calabrian chili</i>	48
Texas Wagyu NY Strip <i>garlic butter roasted mushrooms, crispy shallots, red wine sauce</i>	80
Cannellini Beans & Greens	12
Gristmill Polenta	12
Sautéed Kale <i>chili crisp</i>	12
Hand-Cut Frites	11



COCKTAILS

Rio Spritz Amaro Nonino, Forthave Génépi, citrus, herbs, sparkling wine	15
Roselle Cosmo vodka, lime, yuzu curaçao, hibiscus	16
La Ofrenda Lalo blanco, Cocchi Americano, housemade tangerine liqueur, citrus, absinthe rinse	18
Negroni Blanco Rey Campero espadin, Luxardo Bitter Bianco, Giffard triple sec, Dolin dry vermouth	15
50/50 Martini equal parts Ford's gin & Dolin dry vermouth, black lemon bitters & grapefruit oil	16
PSC Old Fashioned Old Forester bourbon, demerara, pecan tincture, orange oil, cherry	16

ALCOHOL-FREE COCKTAILS

Daydream grapefruit shrub, Giffard aperitif, non-alcoholic prosecco, sparkling water	14
Revival Mule turmeric ginger tea, The Pathfinder, lime, sparkling water	14
Limetta Mil-King cream, lime, vanilla syrup, sparkling water, nutmeg	12

CHAMPAGNE & SPARKLING

Pinot Noir Carboniste 'Sea Urchin' Extra Brut Rosé 2023 Sonoma, California	17/64
Chenin Blanc Bodet-Herold 'Les Greffiers' Extra Brut 2021 Loire, France	20/76
Pierre Gerbais 'Grains de Celles' Extra Brut Champagne, France	32/128

WHITE

Assyrtiko Mylonas 2024 Attica, Greece	15/56
Grüner Veltliner Bernhard Ott 'Am Berg' 2021 Wagram, Austria	19/72
Chenin Blanc Husch 2023 Anderson Valley, California	16/60
Pinot Gris Au Bon Climat 'Hildegard' 2022 Santa Maria Valley, California	21/80
Chardonnay Damien Martin Saint-Véran 2023 Burgundy, France	24/92

ROSÉ & ORANGE

Provence Blend Château La Roque 2021 Pic Saint-Loup, France	16/60
Trousseau Gris Jolie-Laide 'Fanucchi-Wood Road' 2024 Russian River Valley, California	18/68

RED

Gamay Clos de la Roilette 'Cuvée Tardive' Fleurie 2024 Beaujolais, France	19/76
Touriga Franca Luís Seabra 'Xisto Ilimitado' 2022 Douro, Portugal	17/64
Garnacha Comando G 'La Bruja' 2023 Sierra de Gredos, Spain	22/84
Nebbiolo Ca' del Baio 'Autinbej' Barbaresco 2022 Piedmont, Italy	25/96
Cabernet Franc Domaine de Pallus 'Messanges' Chinon 2023 Loire, France	16/60
Cabernet Sauvignon Far Mountain 2021 Sonoma Valley, California	26/100

BEER

Pilsner Urquell Czech Republic	8	Shacksbury Bad Boy Cider Vermont	7
Meanwhile Secret Beach IPA Texas	9	Untitled Art Non-Alcoholic IPA Wisconsin	7
Saison Dupont Belgium	12		

